State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

						Check one			License Number		Date	
HOMMAY INVIEWDRESS							arfso □ RFE (p/			- 1	3150123	
Address City/							ity/State/Zip Code					
1	114	KV	132 (SOFI)	(of	ordenuite, OH CISSI							
License holder Inspe							me	Trave	l Time	Cat	egory/Descriptive	
Surpagam Mospitanty 11						()			10	1	aus I	
Type of Inspection (check all that apply)									ollow up date (if required))	Water sample date/result	
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						w 🗆	l Follow up	-			(if required)	
Ш		me L.	о рау	□ Complaint □ Fre-licensing □ Consultation								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
Compliance Status							Compliance Status					
				Supervision					erature Controlled for Sal	fety	Food (TCS food)	
1		OUT		Person in charge present, demonstrates knowledge, a performs duties	nd 23		N DOUT		Proper date marking and o	dispo	osition	
2,		OUT	□ N/A	Certified Food Protection Manager Employee Health	2		N □ OUT N/A □ N/O		Time as a public health cor	ntrol:	procedures & records	
		er og sede		Management, food employees and conditional employee	S		WY III WO		Consumer Adviso	orv.		
3	/ 🗆 IN	OUT	□ N/A	knowledge, responsibilities and reporting	25	,		Т		SERVE TOLETON	or raw or undercooked foods	
4		□ OUT		Proper use of restriction and exclusion	044E6		V/A	Meanach		Stanovice in		
5	∠DIN	OUT	CANCEL CONTRACTOR OF TAXABLE	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices.	its ,	Т	N 🗆 OUT	r I	Highly Susceptible Por	e non veneran		
6	"DIN	□ OUT			26	10	V/A		Pasteurized foods used; p	rohil	bited foods not offered	
7	□IN	OUT	are the state of t	No discharge from eyes, nose, and mouth					Chemical	15 4		
8,	.∕⊒IN	□ OUT	Committee of the state of the state of	eventing Contamination by Hands Hands clean and properly washed	27	7 I	N □ OUT N/A	Т	Food additives: approved	and	properly used	
9		OUT		No bare hand contact with ready-to-eat foods or approx	ed 28	۳. اس. ۲	N 🗖 OUT	Т	Toxic substances properly identified, stored, used			
,	LIN/A	□ N/O		alternate method properly followed				Cor	iformance with Approve	d Pr	ocedures	
10	· DIN	□ OUT	□ N/A		29	2 I	N □OUT	- 1	Compliance with Reduced			
4-7	□IN	□OUT		Approved Source Food obtained from approved source			N/A					
111		DOUT			30		IN DOUT N/A DN/O		Special Requirements: Fresh Juice Production			
12		□N/O	<u> </u>	Food received at proper temperature	3		N 🗆 OUT		Special Requirements: Heat Treatment Dispensing Freezers			
13		OUT		Food in good condition, safe, and unadulterated		-4	N/A D N/O	<u>'</u>			ostinone Dioponomy i Toozolo	
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	32	<u> </u>	N/A 🗆 N/O		Special Requirements: Cus	stom	Processing	
	ZETINI	□ OUT		Protection from Contamination	33		IN □ OUT N/A □ N/O		Special Requirements: Bul	k Wa	ater Machine Criteria	
15		□N/O		Food separated and protected				+	Consider Descriptions and Add	-1161-	- I M/I- H - Di - D	
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34		N/A D N/O		Special Requirements: Aci Criteria	anec	u white Rice Preparation	
17	ΔIN	□о∪т		Proper disposition of returned, previously served, reconditioned, and unsafe food	38	5 DI	IN □ OUT N/A	Г	Critical Control Point Inspe	ction	1	
	A. A. S.	A STATE OF THE PARTY OF THE PAR		rature Controlled for Safety Food (TCS food)	36		N DOUT	Г	Process Review			
18	□N/A	M OUT □ N/O	•	Proper cooking time and temperatures		- <u>- </u>	N/A IN DOUT	г				
19	□IN □N/A	OUT		Proper reheating procedures for hot holding	37		N/A	.	Variance			
20		OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21,	□IN □N/A	□ OUT □ ŅÖ	4 4	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne						
22	□IN	d Onj	E∐N/A	Proper cold holding temperatures	1 4	illness or injury.						

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date HOUDIN E Mr lac GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □-IN □ OUT ☑ IN □ OUT □N/A □ N/O Pasteurized eggs used where required designed, constructed, and used É IN □OUT □N/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test ·□ÍÑ □ OUT □N/A 55 Food Temperature Control □IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT □N/A □ N/O 40 for temperature control **Physical Facilities** ☑ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding Hot and cold water available; adequate pressure 41 □ JN □ OUT □N/A 42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used 58 Ú∕ÍN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate IN OUT ON/A 59 Sewage and waste water properly disposed Food Identification ÜÏN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container . IN 🗆 OUT 44 .☑*IN □ OUT □N/A Prevention of Food Contamination 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☑ IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 IN I OUT openings protected □N/A □ N/O Contamination prevented during food preparation, 46 ☑'IN □ OUT storage & display □ IN □ OUT Adequate ventilation and lighting; designated areas used 47 ☑ IN ☐ OUT ☐N/A Personal cleanliness 48 ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths; properly used and stored T☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities Í IN □ OUT □N/A □ N/O Washing fruits and vegetables 49 Administrative Proper Use of Utensils 901:3-4 OAC ☐ IN ☐ OUT ☐N/A 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A □ JN □ OUT □N/A 3701-21 OAC 51 handled ☐ÎN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 52 ☑ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use 53 Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on site during inspection. R=repeat violation Item No. | Code Section | Priority Level | Comment COS Person in Charge Date: **Environmental Health Specialist** Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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